

In the Claims:

- 1.(presently amended)      Process of forming treated Brassica seeds, comprising the step of:  
                                 heating *Brassica* seeds, under a temperature and for a time sufficient to result in *Brassica* seeds having flavor modifying properties.
- 2.(original)      Process according to claim 1 wherein *Brassica* seeds are heated at a surrounding temperature within a range of about 120°C to about 250°C and for a period of time of at least about 5 minutes.
- 3.(presently amended)      Process according to claim 1 ~~or 2~~, comprising the step of:  
                                 further treating the *Brassica* seeds by reducing the seeds to pieces or particles.
- 4.(presently amended)      Process according to claim 1 ~~any one of the preceding claims~~ further comprising the step of:  
                                 forming an extract of the treated *Brassica* seeds.
- 5.(original)      Process according to claim 4 wherein the method of forming the extract is selected from extracting, distilling, pressing, centrifuging, and chromatographically separating, extracting including one or more of steeping, immersion, percolation, and batch extraction; extracting including steeping the treated *Brassica* seeds in an inert solvent, extracting including steeping in one or more of a vegetable oil, an alcohol, water, an aliphatic hydrocarbon, an oxygenated hydrocarbon, a triglyceride, and supercritical carbon dioxide; extracting including steeping in a vegetable oil.
- 6.(presently amended)      Product formed according to claim 1 ~~any of the preceding claims~~.
- 7.(original)      Treated *Brassica* seeds or extracts thereof.

- 8.(original) A consumable or a flavor preparation for consumables, comprising treated *Brassica* seeds or an extract thereof.
- 9.(presently amended) Consumable according to claim 8 comprising treated *Brassica* seeds or extracts thereof at a concentration of 0,001% -5% (w/w), ~~preferably 0,005-2% (w/w), more preferably 0,01-1% (w/w), most preferably 0,125%-0,5 % (w/w).~~
- 10.(presently amended) Flavor preparation for consumables according to claim 8 comprising treated *Brassica* seeds or extracts thereof at a concentration of 0,1-25% (w/w), ~~preferably 0,5%-20% (w/w), more preferably 5%-15% (w/w).~~
- 11.(presently amended) Method of forming a consumable comprising the step of: combining a consumable and a flavor- imparting, -modifying, -enhancing or -masking amount of treated *Brassica* seeds, or extracts thereof.
- 12.(presently amended) A process for ~~Process of~~ forming 2-furfurylthiol ("FFT") according to the method of claim 1 ~~any of the claims 1-5.~~
- 13.(presently amended) Process according to claim 12 wherein the heat-treatment results in a percent increase in the concentration of 2-furfurylthiol ("FFT") of at least 100 percent, ~~preferably of at least 500 percent, more preferably of at least 1,000 percent, most preferably of at least 10,000 percent.~~
- 14.(canceled)
- 15.(presently amended) 2-furfurylthiol ("FFT") formed by the process according to claim 12 ~~of any of the claims 12-13.~~
- 16.(presently amended) Product according to claim 6 ~~any of the claims 6-10~~ comprising 2-furfurylthiol ("FFT"), wherein the 2-furfurylthiol ("FFT") concentration

in the product corresponds to at a concentration of at least 1 mg 2-furfurylthiol ("FFT") per kg *Brassica* seeds, ~~more preferably at a concentration of at least about 5 mg 2-furfurylthiol ("FFT") per kg *Brassica* seeds, most preferably at a concentration of at least about 10 mg 2-furfurylthiol ("FFT") per kg *Brassica* seeds.~~

17.(presently amended) Product according to claim 6 ~~any of claims 6-7~~ comprising 2-furfurylthiol ("FFT"), wherein the concentration of 2-furfurylthiol ("FFT") in the product is at least 1 mg per kg product (w/w), ~~preferably at least 5 mg per kg product (w/w), more preferably at least 10 mg per kg product (wt/wt).~~

18.(presently amended) Consumable comprising 2-furfurylthiol ("FFT") at a concentration of 0,1 – 2000 ( $\mu\text{g/kg}$ ), ~~preferably 0,5-1000 ( $\mu\text{g/kg}$ ), more preferably 5-100 ( $\mu\text{g/kg}$ ), most preferably 10-50 ( $\mu\text{g/kg}$ ).~~

19.(presently amended) Preparation for consumables comprising 2-furfurylthiol ("FFT") at a concentration of 5 – 20,000 ( $\mu\text{g/kg}$ ), ~~preferably 50-5000 ( $\mu\text{g/kg}$ ), more preferably 250-3000 ( $\mu\text{g/kg}$ ), most preferably 500-1500 ( $\mu\text{g/kg}$ ).~~

20.(presently amended) Product, ~~process or method~~ according to claim 6 ~~any of the preceding claims~~ wherein the *Brassica* seeds are selected from the group consisting of *Brassica alba*, *Brassica juncea*, *Brassica napus*, *Brassica nigra*, *Brassica rapa*, and combinations thereof.

21.(new) Process according to claim 1 wherein the *Brassica* seeds are selected from the group consisting of *Brassica alba*, *Brassica juncea*, *Brassica napus*, *Brassica nigra*, *Brassica rapa*, and combinations thereof.